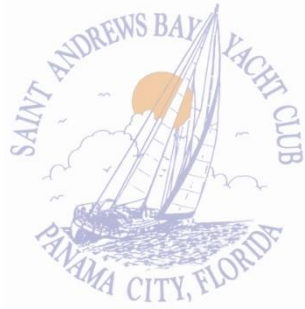


MENU



EST. AUGUST 9, 1933

ST. ANDREW BAY YACHT CLUB

APPETIZERS

WINGS	HALF ORDER/ WHOLE ORDER	9/15
Bone-in or boneless tossed in buffalo, hot, garlic parmesan, bay, or sriracha dry rub		
SEAFOOD DIP		15
Shrimp, scallops, crab meat, tomatoes, green onion, & cheese served with tortilla chips		
*BLACK & BLEU CHIPS		12
Blackened seasoned house chips served with bleu cheese, bacon, green onions, and diced tomatoes		
*BUFFALO CHICKEN CHIPS		12
Chicken, bacon, ranch, buffalo sauce, and green onions served over our house chips		
*TUNA TATAKI		17
Pepper-seared tuna with a ginger ponzu sauce drizzle, garnished with white sesame seeds		
SOUTHWEST EGGROLL		8
Chicken, corn, black beans, and peppers in 2 flour tortillas served with salsa & chipotle sour cream		
FRIED PICKLES		10
10 oz of crispy pickle fries served with our house ranch		
FRIED MUSHROOMS		10
Crispy baby bella mushrooms served with chipotle ranch		
*WATERMELON CUCUMBER SALAD		12
Watermelon, cucumber, red onion, & feta cheese tossed with olive oil, lime juice & fresh mint		
BLAZIN BAY SHRIMP		15
Lightly fried shrimp tossed with a sweet chili Thai sauce and topped with cucumber wasabi aioli		

SOUPS

Cup 6		Bowl 10
	SHE CRAB	
	GUMBO	

SALADS

THAI FRIED CHICKEN SALAD	15
Lightly breaded and golden fried boneless chicken breast tossed in Thai sauce served over spring mix	
*GRILLED PEACH SALAD	15
Arugula, mint, grilled peaches, & sunflower seeds topped with parmesan cheese and blackberries with choice of dressing	
ANTIPASTO SALAD	15
Mixed greens, arugula, grilled asparagus, kalamata olives, boar salami, roma tomatoes, mozzarella, & pepperoncini with gorgonzola dressing	
ST. ABYC SUMMER SALAD	15
Grilled shrimp, strawberries, blueberries, goat cheese, and candied pecans on a bed of spinach and arugula with a raspberry vinaigrette	
*WEDGE	11
Iceberg wedge topped with bacon, cherry tomatoes, bleu cheese crumbles and balsamic drizzle	
*LARGE HOUSE	10
Our house salad of spring mix, tomatoes carrots, red onions, cucumbers, cheese, and your choice of dressing	
* CAESAR SALAD	10
Crispy romaine, shaved parmesan cheese, and seasoned croutons tossed with traditional Caesar Dressing	

SALAD DRESSINGS & ADD-ONS

Ranch, Honey Mustard, Italian, Balsamic Vinaigrette, Caesar, Raspberry Vinaigrette, Sesame Ginger, Bleu Cheese, Gorgonzola Dressing	
CHICKEN	8
SHRIMP	8
TUNA	11
SALMON	11

MENU



EST. AUGUST 9, 1933

ST. ANDREW BAY YACHT CLUB

SANDWICHES

Served with your choice of one side item

- *COVE BURGER** 14
8oz patty grilled to order topped with bacon, lettuce, tomato, onions, pickles, and choice of cheese on a toasted sesame seed bun

- BAY BURGER** 15
8oz patty grilled to order topped with bacon, fried pickles, lettuce, tomato, cheddar, and Bay sauce on a toasted sesame seed bun

- CHERRY ST. CHICK'N SANDWICH** 14
Served grilled or fried on a kaiser roll with lettuce, tomato, and pickles

- *TUNA TACOS** 19
3 Tacos served sesame-seared with cilantro slaw, mango salsa, and cilantro lime sauce

- *FAIR WINDS FISH SANDWICH** 14
Redfish served grilled, blackened, or fried on a kaiser roll with lettuce, tomato, & onion

SIDES

- FRENCH FRIES
- FRESH FRUIT
- COLE SLAW
- HOUSE CHIPS

PANINI

Served with your choice of one side item

- PESTO CHICKEN** 15
Roasted chicken, arugula, roasted red peppers, fresh mozzarella, and pesto served on sourdough

- CAPRESE BLT** 14
Bacon, lettuce, and tomato with fresh mozzarella, basil, and mayonnaise served on sourdough

- CHIPOTLE TURKEY CHEDDAR** 15
Sliced turkey, bacon, cheddar cheese, tomato, avocado, and chipotle mayonnaise served on sourdough

DESSERTS

- WARM FUDGE BROWNIE** 8
Served a la mode

- BROWN BUTTER CAKE** 8
Served with ice cream & topped with strawberries & blueberries

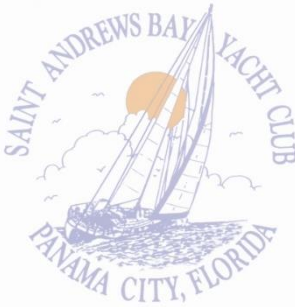
- TIRAMISU** 8
Mascarpone cheese, ladyfingers, and espresso coffee

- BIG BLITZ SNICKER PIE** 8
Large chunks of snickers, fudge brownies, caramel, and peanuts with a tart cream cheese filling

- KEY LIME PIE** 8

- GLUTEN FREE DESSERT** 8

*Gluten free options available, please ask your server

DINNER		EST. AUGUST 9, 1933
		ST. ANDREW BAY YACHT CLUB

CHEFS CATCH OF THE DAY **MKT.**
 Chef's dockside choice of fresh fish prepared blackened, grilled, fried, or pan-seared

FRESH GULF SHRIMP **18**
 10 Large gulf shrimp prepared blackened, grilled, fried, or pan-seared

SALMON **20**
 8oz of wild caught salmon prepared blackened, grilled, or pan-seared

YELLOW FIN TUNA **26**
 Ahi tuna steak cooked to your preference, prepared either blackened, grilled or sesame-seared

***STUFFED CHICKEN** **22**
 Chicken breast stuffed with spinach, sundried tomatoes and mozzarella served with creamy garlic sauce

FRIED CHICKEN DINNER **16**
 Your choice of white meat, dark meat, or mixed

BACON JAM PORK CHOP **22**
 2 center-cut boneless pork chops grilled to your preference topped with bacon jam

***8OZ CENTER CUT FILET** **30**
 House-cut choice certified angus beef filet grilled to your preference

***14OZ RIBEYE** **32**
 House-cut choice certified angus beef ribeye grilled to your preference

CAJUN PASTA **35**
 Blackened beef tenderloin medallions with Cajun remoulade cream sauce, andouille sausage, red & green peppers, mushrooms, red onions, and penne pasta. Topped with chipotle sauce

All dinner entrees served with your choice of

Garden or Caesar salad

And choice of two sides listed below

Sweet Baked Potato

Baked Potato

Mac & Cheese

Smashed Red Potatoes

Green Beans

Asparagus

Broccoli

Flash-Fried Brussels Sprouts

Turnip Greens

*Gluten free options available please ask your server